WILBUR CURTIS COMPANY, INC.

Service Manual – Alpha McDonald's Fresh-Trac

Model Included:

- ALP3GT15A826

CAUTION: Equipment must be installed to comply with applicable federal, state, and local plumbing/electrical codes.

CAUTION: Follow this setup procedure before attempting to use this unit. Failure to follow these instructions can result in injury and/or void of warranty.

CAUTION: DO NOT connect the unit to hot water supply. The inlet valve is not rated for hot water.

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.
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Montebello, CA 90640-5403
For the latest information go to
www.wilburcurtis.com
Tel: 800-421-6150
Fax: 323-837-2410

Important Safeguards/Conventions

This appliance is designed for commercial use. Any servicing other than cleaning and preventive maintenance should be performed by an authorized Wilbur Curtis service technician.

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open service panels. No user serviceable parts inside.
- Keep hands and other items away from hot surfaces of unit during operation.
- Never clean with scouring powders, bleach or harsh chemicals.

Symbols

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

The Curtis Alpha G3 is Factory Pre-Set and Ready to Go… Right from the Box.

Following are the Factory Settings for the Alpha Fresh-Trac:

- Brew Temperature = 202°F
- Brew Volume = Set to vessel requirements (60 oz).

System Requirements:

- Water Source 20 – 90 PSI (minimum flow rate of 1 GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

SETUP STEPS

1. The unit should be level (left to right - front to back), on a secure surface.
2. Connect the water line to the water inlet fitting on the rear of the unit. Water volume flow to the machine should be consistent. Use tubing sized sufficiently to provide a minimum flow rate of 1 gallon per minute.

NOTE: A water filtration system must be used to help maintain trouble-free operation. **Air must be purged from the cartridge prior to connection to equipment.** In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, please log on to www.wilburcurtis.com.

NSF International requires the following water connection:

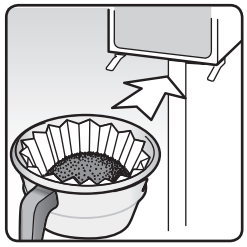
1. *A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.*
2. *This unit must be installed with adequate backflow protection to comply with applicable federal, state and local codes.*
3. *Water pipe connections and fixtures directly connected to a portable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.*

3. Connect the unit to electrical outlet with appropriate amperage rating (see serial tag on machine).
4. Once power has been supplied to the unit, flip the toggle switch to the 'ON' position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
5. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 202°F). When the unit reaches operating temperature, it will display "READY TO BREW".

BREWING INSTRUCTIONS

1. The brewer should be ON. Confirm this at the rear toggle switch, then press the ON/OFF button. Ready-to-Brew should be displayed.
2. Place an empty decanter on warmer plate.
3. Place a new paper filter into the brew cone.

4. Pour the proper amount of ground coffee into the brewcone.



5. Slide the filled brewcone into the rails on the coffee brewer.

6. Press the BREW button on the control panel to start brewing.

QUICK START — ALPHA GT

Your Curtis G3 System is Factory Pre-Set for Optimum Performance.

After connection to water and power; the rear toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

The control displays `CURTIS` *. Press ON/OFF button and the screen will display* `<ALP3/4/5> CURTIS` *. After three seconds,* `CURTIS FILLING` *is displayed.*

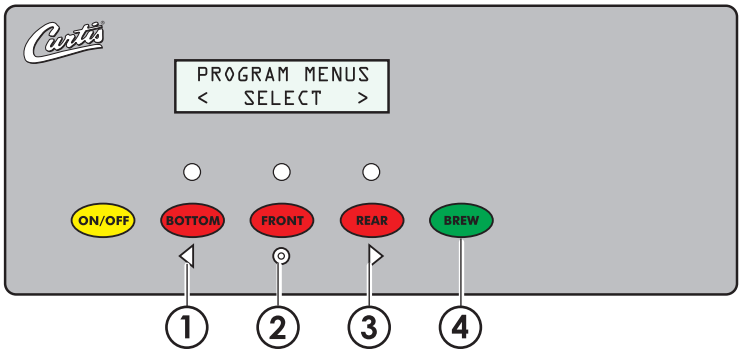
Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached `CURTIS HEATING` *will appear on the screen. It takes approximately 20 minutes to reach setpoint temperature of 202°F.*

Control will display `McDONALD'S READY TO BREW` *when temperature reaches the setpoint (202°F). Unit is now ready to brew.*

Enter Program Mode

Turn off (dark display) by pressing ON/OFF button (yellow). Press and hold BREW button (green) and then press and release ON/OFF button (yellow).

Continue holding BREW button. Display will read `ENTERING PROGRAM MODE` , wait until `ENTER CODE _ _ _ _` is displayed Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).
The default code set at the factory is 1-2-3-4. Then `PROGRAM MENUS < SELECT >` will be displayed.



All programming selections are performed with the three center buttons.
The symbols below the buttons are:

- ◁ Scroll LEFT
- ⊙ SELECTION or ENTER to save new parameter
- ▷ Scroll RIGHT

PROGRAM MENUS

Brew Volume

IMPORTANT During the actual brew cycle, a 2-minute drip mode is added to the brew time. The programmed water level compensates for back to back brewing to allow for an increase of water volume.

Brew by Volume (Factory set to 60 oz.) Press ⊙ to select. Display will now show Push START To Begin... Press the BREW button then hot water starts running, when desired volume is reached press BREW button again to stop the flow. Now the volume is set. Pressing the > button will display the next menu feature, Brew by Time.

Brew by Time (Factory set to 2min–17sec) Press ⊙ to select and change the brew time. Display will show the current time. By pressing < or > you can toggle between minutes and seconds, to exit (ex). Change the time or set and exit by pressing ⊙.

Temperature (Factory set to 202°F) Press ⊙ to Select. Press < or > to move to desired temperature and then ⊙ to set. Temperature is programmable from 170ºF to 206ºF, in 2-degree increments.

Energy Save Mode (Factory set to OFF) Press ⊙ to Select, < or > ON, OFF or ON 140ºF, ⊙ to set. When in ON, unit will automatically shut off 4 hours from last brew. When feature is OFF, unit does not have the energy saving mode. In the ON 140ºF position, temperature goes down to 140ºF if unit has not brewed in 4 hours. This feature will save energy by lowering the tank temperature during periods of non-operation.

Brew Count Odom. Press ⊙to display total gallons brewed. Press ex or Reset

Pre-Infusion (Factory set to OFF Disabled) Press ⊙ to Select. Current setting in seconds is displayed < to decrease or select > to increase (range from OFF to 10 through 60 seconds); press ⊙ to set.

IMPORTANT If Pre-infusion is selected (ON), Cold Brew Lock is set to within 15ºF of set point and Cold Brew Lock disappears from the list of program selections. When Pre-infusion is ON, Pulse Brew disappears from the list of program selections.

Brew Count Total Press ⊙ to select. This feature will display the total gallons and total brew cycles on the brewer. It is read only and cannot be reset.

PROGRAM MENUS

Cold Brew Lock (Factory set to 15º) Press ⊙ to select, < or > to select desired setting (CBL 5 or 15), ⊙ to set.

The Cold Brew Lock feature allows the brewer to brew at three different temperature levels from the actual set point. The first setting is within 5 degrees of set point, next is within 15 degrees of set point for the Ready to Brew message, however it will brew at any temperature.

Master Reset Press ⊙ to display Are You Sure? Then < for Yes, > for No. Brewer factory defaults are then reset.

Service Call (Phone number Factory set to 1-[800] 000-0000x) Press ⊙ to display number and change number or < to move place and EX to exit when complete This number will be displayed during a Heating system SENSOR ERROR or during a WATER ERROR.

Access Code (Factory set to 1-2-3-4) Press ⊙ to display number and change number, (the range is 1 to 4) or < to move place and ex to exit when complete.

Banner Name (Factory set to McDONALD'S) Press ⊙ to display letters and change letters or < to move place and EX to exit when complete. This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name.

Warmer Auto OFF (Factory set to Disable) Press ⊙ to Select. Press < or > to move to desired time and then ⊙ to set. Timer range is OFF, 2 hours, 3 hours, and 4 hours.

P-Maintenance (Factory set to OFF) Press ⊙ to select. To turn on, press < or > set gallons brewed. The range is from Off to 3000 gallons. Press ⊙ to exit. When the number of brews reaches the set amount, P-Maintenance will display on the screen.

Beeper On/Off (Factory set to ON) Press ⊙ to display ON or OFF. Pressing either < or > to toggle between on and off. Press ⊙ to set.

Pulse Brew (Factory set to Pulse D [1 pulse of 40 sec on, 5 sec off, 2 pulses of 40 sec on, 5 sec off]). Press ⊙ to select, < or > to select OFF or one of five pulse patterns (A to E) .

Guidelines for Pulse Brew:
This feature allows tuning of the coffee flavor. The pot level should always be set first with this option OFF. Depending on your grind profile and water conditions, the five Pulse Brew options help "tune" or change the coffee flavor. Filter Pack type coffees typically extract better with the A and B pulse setting. Decaffeinated coffees typically extract better with the B pulse setting. High-Yield coffees typically extract better with the C pulse setting. Of course, any of the A, B or C settings may be used to suit your taste profile. There are two additional settings (D and E) that allow you to manually set the ON TIME pulses and OFF TIME.

IMPORTANT

If Pulse Brew is selected (ON), Cold Brew Lock is set to within 15ºF of set point and Cold Brew Lock disappears from the list of program selections. When Pulse Brew is ON, Pre-infusion disappears from the list of program selections.

Display Brew Time (Factory set to ON). Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. Press ⊙ to set. When on, this feature will appear when the brew button is pressed. The brew time will count down.

Drip-Out Mode (Factory set to 1 min) Press ⊙ to select. Press > to increase time (to a maximum of 5 minutes) or < to decrease the time and turn OFF. Time counts up in 5 second increments. Press ⊙ to set.

Display Messages (Factory set to ON) Press ⊙ to turn ON or OFF. The message displayed is "Rinse Server Before Brewing". This message will alternate; two seconds with Rinse Server Before Brewing, then McDONALD'S - READY will appear for six seconds..

Language (Factory set to English) Pressing < or > toggles between English and French. Press ⊙ to set.

Model Select (Factory set to ALPHA-3/4/5) Press ⊙ to select, < or > to select model. The selections are: ALPHA-1, ALPHA-2, ALPHA-3/4/5, Airpot Brewer, Thermo-Alpha (for the D60GT). Press ⊙ to set. When the Model Select feature is changed, all settings are reset to the defaults of the newly selected model.

Exit Press ⊙ to select, exits program mode and returns unit to operation.

Brew Volume – Easy Access

Units can be easily adjusted from the front panel. Written into the software on the Alpha G3 UCM, is a feature to access the brew volume without entering the program mode.

On any multi-station Alpha (ALP2/3/4/5/6GT): Press the center Select button ② (see illustration, page 2) twice, with the second press hold down the button for around five [5] seconds. The screen will display *Vol. Adj. < -0 > Oz. - Select +* pressing < or > will adjust the brew volume up or down, ± 20 oz, in 1 ounce increments.

Warmer Temperature Control

Turn on brewer at the control panel ON/OFF button. Warmer button should be OFF (LED off). Press and hold desired WARMER button. Screen will display current setting in % of power. Press < or > to increase or decrease power to warmer (50% to 100% in 10% increments). Press ⊙ to set.

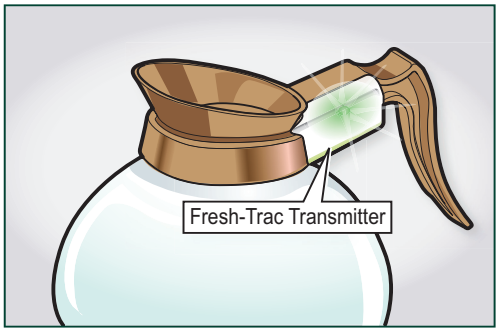
Tank Temperature Check

Turn on brewer at the control panel ON/OFF button. Press and hold ③ button (see illustration, page 2) for 5 seconds. Water Temperature will be displayed. The temperature will not display while the unit is in the process of reheating.

NOTE: Alpha 3GT ONLY; when checking tank temperature, first make sure REAR warmer is ON (red LED on) and then press button ③ for 5 seconds to display tank temperature.

INSTRUCTIONS
FRESH-TRAC TIMER

These instructions will explain the operation and maintenance of the Fresh-Trac coffee timer. This timer will allow the user to track the freshness of coffee brewed into glass decanters. Fresh-Trac is only available with Curtis Alpha G3 brewers. The Fresh-Trac decanter is dish-washer safe. The expected battery life in the light unit is two years. The battery is not replaceable.



The Fresh-Trac timer uses 3 LEDs (Red, Yellow & Green), as a visual time indicator.

The Red LED flashes 5 times at the beginning of the brew cycle and the warmer plate will turn on.

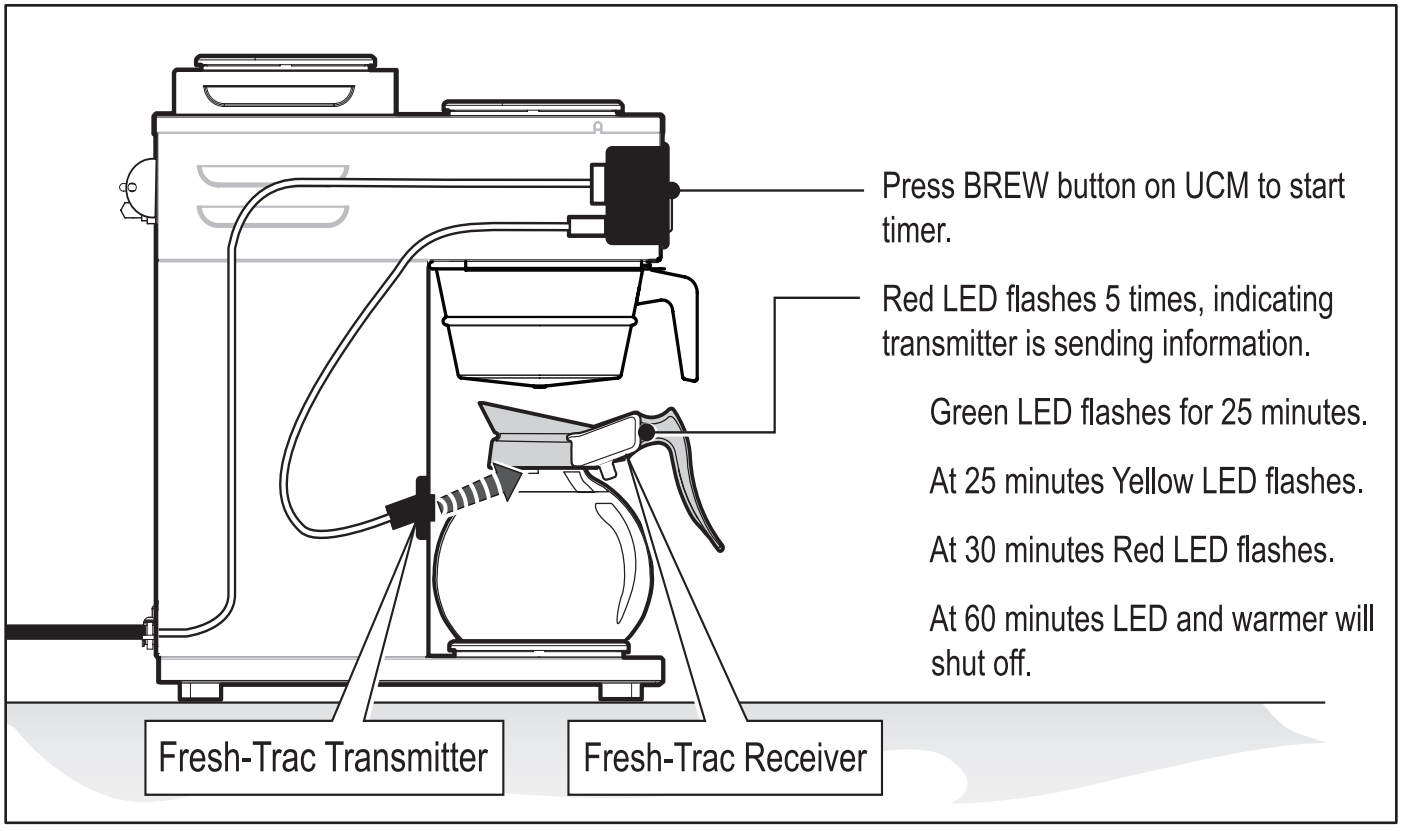
The Green LED will flash every 10 to 20 seconds during the brew cycle and continue until 25 minutes have elapsed.

At 25 minutes, the Yellow LED will flash every 3 to 5 seconds, for 5 minutes. This will continue for 5 minutes until 30 minutes has elapsed.

At 30 minutes, the Red LED will flash every 3 to 5 seconds until 60 minutes have elapsed. The Red LED indicates that the hold time has expired and any remaining coffee should be discarded.

All flashing LEDs will stop and the warmer will turn off completely after 60 minutes. A new brew cycle will restart the Fresh-Trac timer.

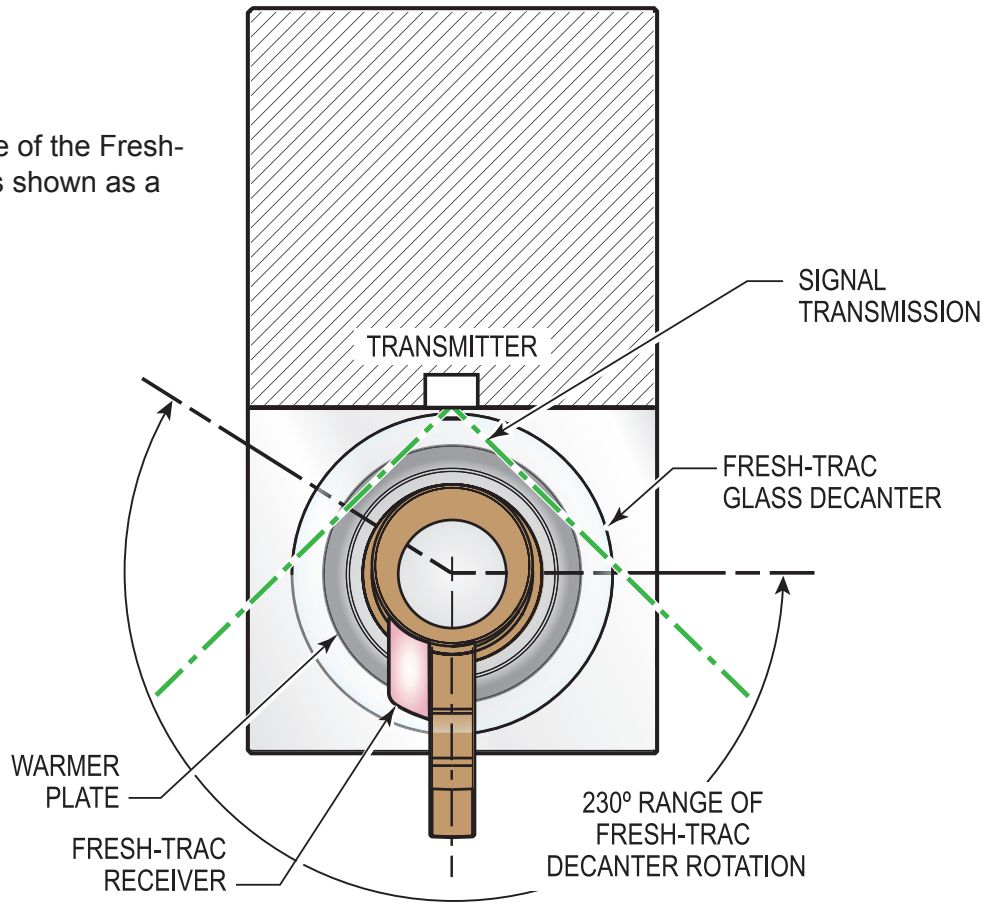
FRESH-TRAC SYSTEM - OPERATION



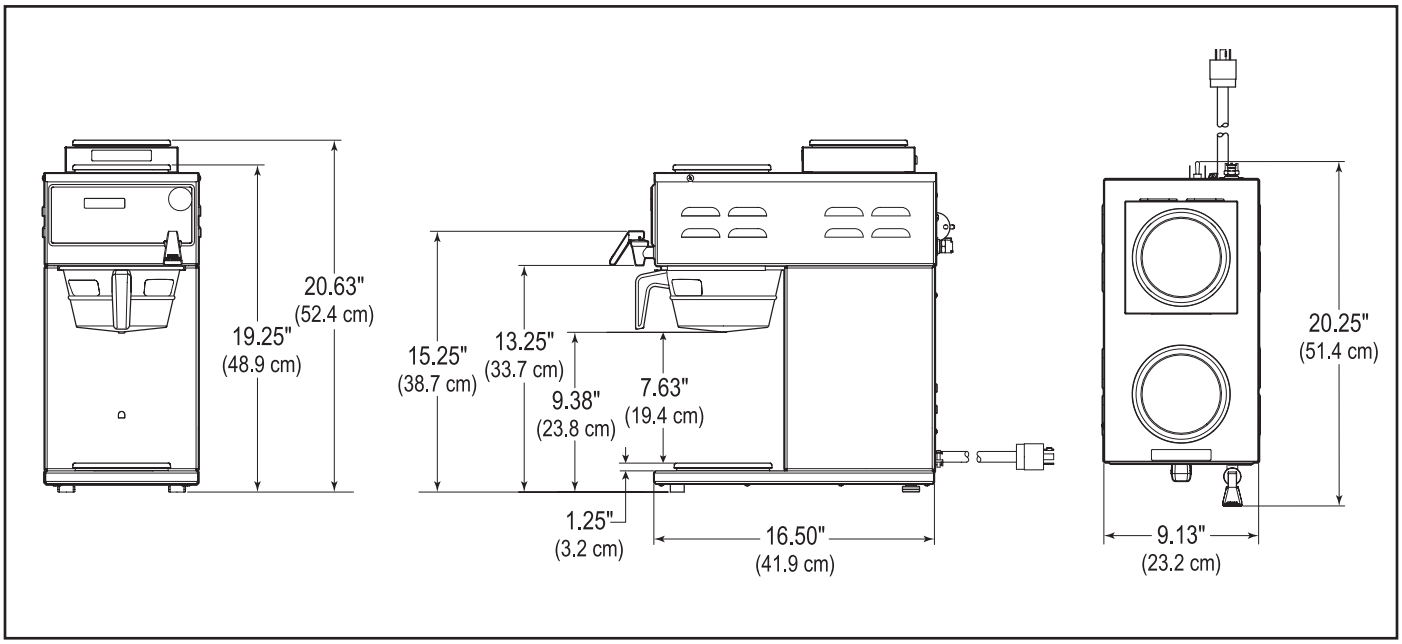
INSTRUCTIONS
FRESH-TRAC TIMER

TRANSMITTER RANGE

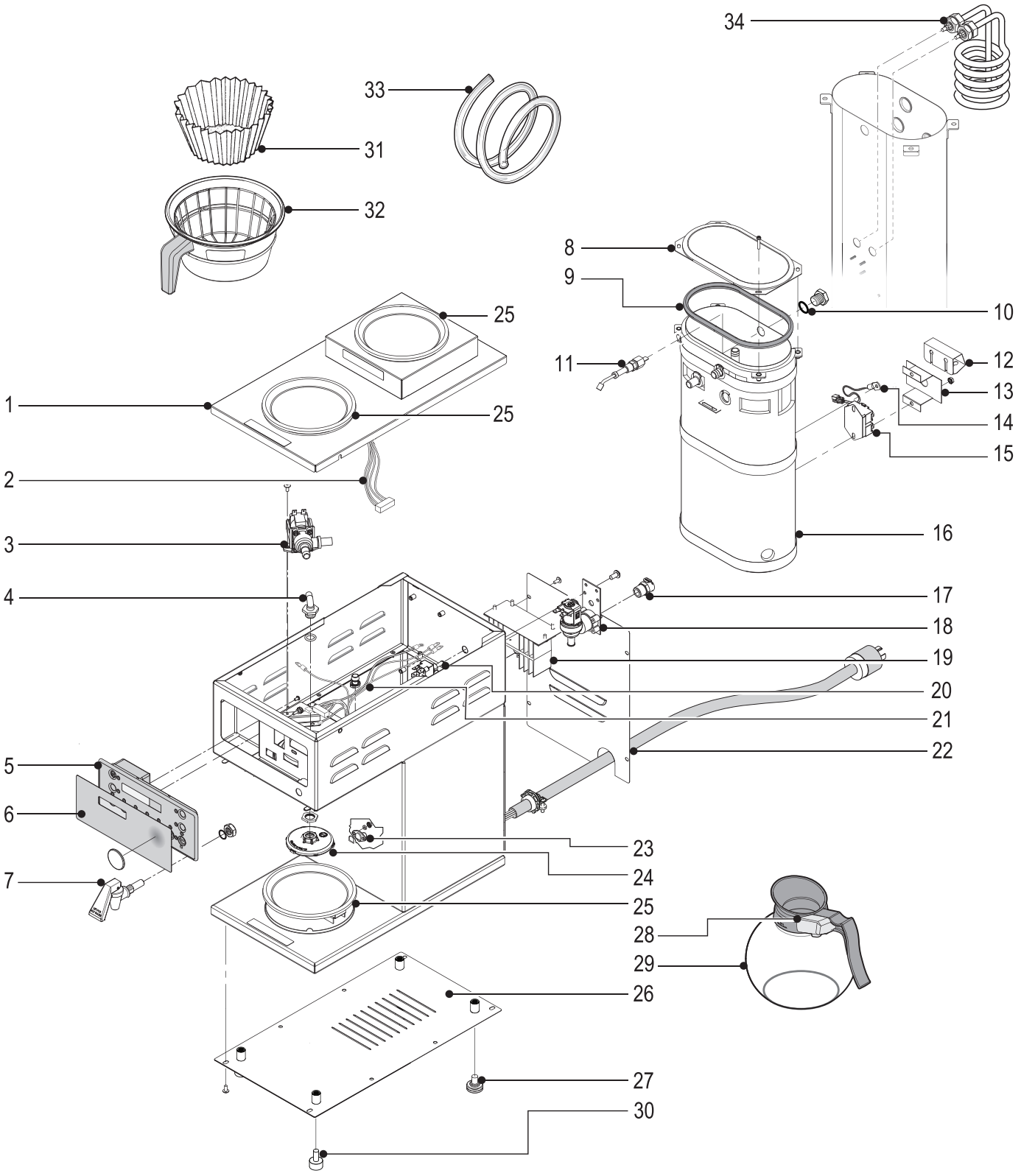
The most effective signal range of the Fresh-Trac transmitter is 230º. This is shown as a top view in the illustration.



ROUGH-IN DRAWING



ILLUSTRATED PARTS LIST
ALPHA G3

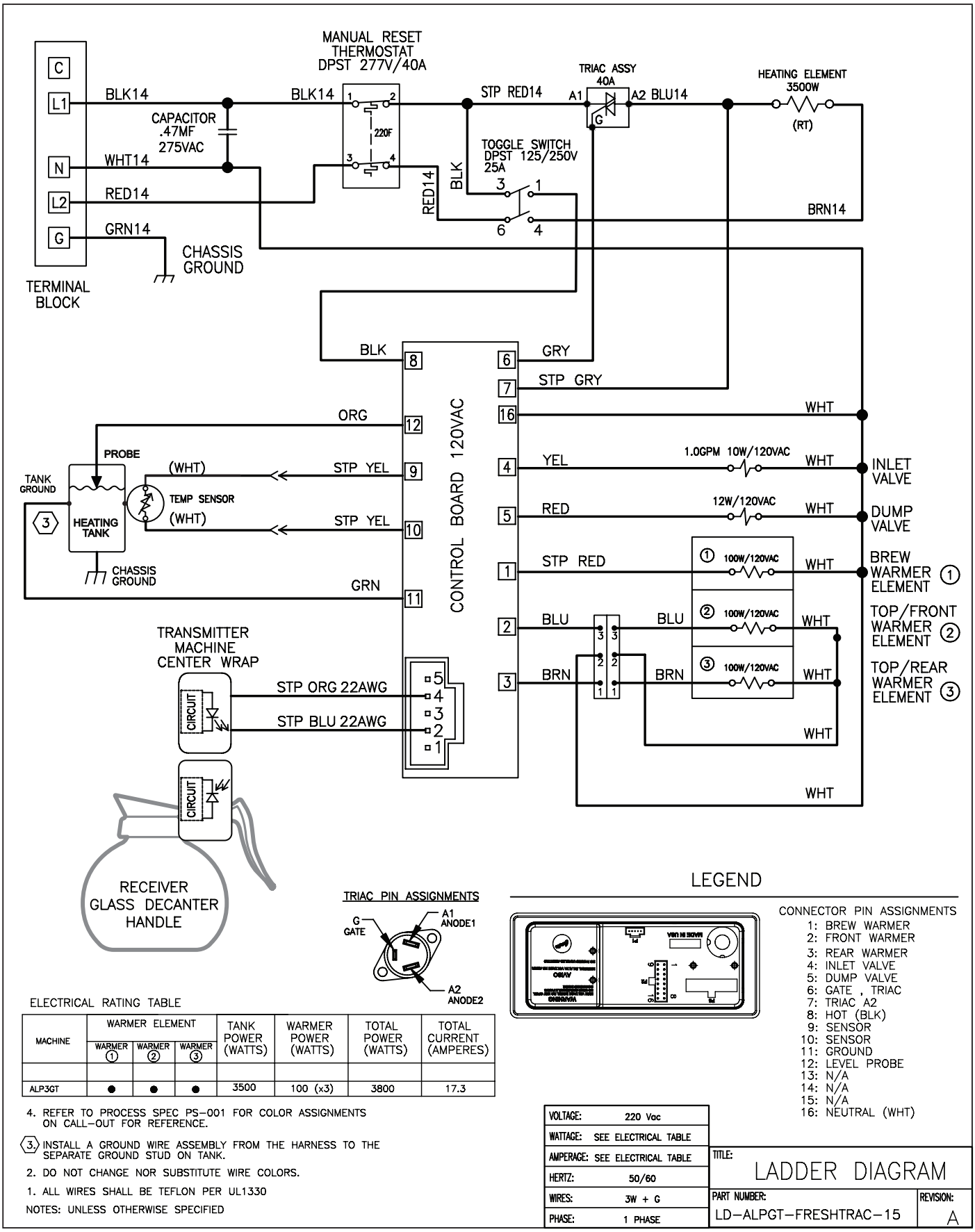


ILLUSTRATED PARTS LIST
ALPHA G3

ITEM №	PART №	DESCRIPTION
1	WC-6812	WARMER, ASSY TOP ALP3GT
2	WC-13164	HARNESS ASSY, WARMER ALPGT UPPER WARMER
3	WC- 889-101	VALVE, DUMP LEFT 120V 12W
4	WC-37379	KIT, SPRAYHEAD FITTING
5.	WC- 774-108*	CONTROL MODULE, FRESH TRAC MCDONALDS ALP
6	WC-390178	LABEL, UCM OVERLAY ALP3GT WITH QR CODE CURTIS LOGO
7	WC-1809*	FAUCET, PS/HSP SERIES HOT WATER 1/2-20 UNF
8	WC-5853-102	COVER, TOP HEATING TANK
9	WC-43062*	GASKET, TANK LID
10	WC-4320	O' RING, 1/2" I.D.
11	WC-5502-01*	KIT, PROBE, ASSY WATER LEVEL W/HEX FITTING, O-RING & NUT
12	WC-4394	GUARD, SHOCK HEATING ELEMENT
13	WC-43055	GUARD, SHOCK RESET THERMOSTAT
14	WC-1438-101*	SENSOR, TEMPERATURE TANK
15	WC- 522 *	THERMOSTAT, HI LIMIT HEATER DPST 277V-40A
16	WC-6267*	TANK, COMPLETE ALP-DS/G3 220V
17	WC-2401	ELBOW, 3/8 NPT x 1/4 FLARE PLATED
18	WC- 826L*	VALVE, INLET 1.15 GPM 120VAC 10W
19	WC-8556*	HEATSINK and TRIAC ASSY 40A 600V
20	WC- 103 *	SWITCH, TOGGLE DPST 25A 125/250VAC RESISTIVE
21	WC-13315-103	HARNESS COMPLETE ALPHAGTN-18
22	WC-5985	COVER, BACK CENTER WRAP D60GT/ALP TALL
23	WC-10002D	TRANSMITTER ASSY, D-STYLE (UNITS BUILT AFTER 8/2012)
24	WC-29025	SPRAYHEAD, ASSY AFS-PURPLE
25	WC- 972-102*	WARMER, ASSY COMPLETE 100W 120V W/TBNG SEALANT
26	WC-58056	COVER, BOTTOM ALP3GT
27	WC-3518	LEG, 3/8"-16 X 1/2" L GLIDE
28	WC-10011*	RECEIVER ASSEMBLY 3 LEDs FRESH -TRAC MCDONALDS DECANTER
29	70517430303*	DECANTER, GLASS CURTIS FRESH-TRAC REG BLACK
29A	70517430103*	DECANTER, GLASS CURTIS FRESH-TRAC DECAF ORANGE
30	WC-3503	LEG, 3/8"- 16 STUD SCREW BUMPER
31	WC-3316*	BREW CONE ASSY, w/HANDLE 7.1" DIA.
32	CR-10 *	FILTER, PAPER COFFEE #506 1000/PKG
33	WC-5310*	TUBE, 5/16 ID X 1/8 W SILICONE
34	WC- 922-04*	KIT,ELEMENT HEATING 3.5KW 220V W/JAM NUTS & SILICONE WASHERS

* SUGGESTED PARTS TO STOCK

ELECTRICAL SCHEMATIC



ELECTRICAL RATING TABLE

MACHINE	WARMER ELEMENT			TANK POWER (WATTS)	WARMER POWER (WATTS)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
	WARMER ①	WARMER ②	WARMER ③				
ALP3GT	●	●	●	3500	100 (x3)	3800	17.3

4. REFER TO PROCESS SPEC PS-001 FOR COLOR ASSIGNMENTS ON CALL-OUT FOR REFERENCE.

3. INSTALL A GROUND WIRE ASSEMBLY FROM THE HARNESS TO THE SEPARATE GROUND STUD ON TANK.

2. DO NOT CHANGE NOR SUBSTITUTE WIRE COLORS.

1. ALL WIRES SHALL BE TEFLON PER UL1330

NOTES: UNLESS OTHERWISE SPECIFIED

VOLTAGE:	220 Vac
WATTAGE:	SEE ELECTRICAL TABLE
AMPERAGE:	SEE ELECTRICAL TABLE
HERTZ:	50/60
WIRES:	3W + G
PHASE:	1 PHASE

TITLE: LADDER DIAGRAM

PART NUMBER: LD-ALPGT-FRESHTRAC-15

REVISION: A

CLEANING

1. Brewer (Exterior) Cleaning Instructions: Use KAY QSR Glass & Multi-Surface Cleaner solution and a clean, sanitizer-soaked towel to remove soils from the exterior of coffee brewers.
2. Glass Coffee Pot Cleaning Instructions:
   a. Remove lid from the decanter.
   b. Place one Kay Beverage Equipment Cleaner tablet into the decanter and fill with hot water.
   c. Allow to soak for 10 minutes. For heavy soil, use two Kay Beverage Equipment Cleaner tablets.
   d. Scrub the decanter and the lip at the neck of the decanter thoroughly with the curved coffee pot brush.
   e. Use the flexible brush to scrub the lid and areas around and inside each inlet/outlet.
   f. Discard the solution; then, rinse and sanitize the decanter at the 3-compartment sink.
   g. Allow to air dry
3. Brew Basket Cleaning Instructions:

   a. Turn coffee machine OFF.
   b. Remove coffee pots and take to 3-compartment sink.
   c. Remove brew basket and spray head fitting.
   d. Insert the short end of the deliming tool into each of the five holes in the spray head.
   e. Ensure each hole is open and free of mineral deposits.
   f. Insert the long end into the spray head fitting.
   g. Rotate to remove mineral deposits.
   h. Insert deliming tool into hot water dispenser nozzle to remove any mineral deposits.
   i. Take brew basket and spray head to 3-compartment sink. Wash, rinse, and sanitize for a minimum of one minute; then, allow to air dry.
   j. Spray a clean, sanitizer-soaked towel with Glass & Multi-Surface Cleaner Solution and use to wipe the exterior of the coffee machine clean.
   k. Then, wipe with a clean, sanitizer-soaked towel from the clean towel bucket.
   l. For tough stains, dissolve one tablet of Beverage Equipment Cleaner in 1 gallon of hot 110-120°F (43-49°C) water in a clean bucket.
   m. Submerse brew baskets and parts in BEC solution and allow to soak for 10 minutes.
   n. Remove items, rinse and sanitize for a minimum of one minute at the 3-compartment sink.
   o. Allow to air dry.

Product Warranty Information

The Wilbur Curtis Company certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

3 Years, Parts and Labor, from Original Date of Purchase on digital control boards.

2 Years, Parts, from Original Date of Purchase on all other electrical components, fittings and tubing.

2 Years, Labor, from Original Date of Purchase on all electrical components, fittings and tubing.

Additionally, the Wilbur Curtis Company warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.
All in-warranty service calls must have prior authorization. For Authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003.
Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

CONDITIONS & EXCEPTIONS
The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the
Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

1) Improper operation of equipment: The equipment must be used for its designed and intended purpose and function.
2) Improper installation of equipment: This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.
3) Improper voltage: Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.
4) Improper water supply: This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.
5) Adjustments and cleaning: The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.
6) Damaged in transit: Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.
7) Abuse or neglect (including failure to periodically clean or remove lime accumulations): Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.
8) Replacement of items subject to normal use and wear: This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.
9) Repairs and/or Replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

RETURN MERCHANDISE AUTHORIZATION: All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging. NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL. All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

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